



UNCLE TEDDY'S BEEF CHILI & CORNBREAD BENEDICT

Ingredients:

1 bag of Blount's Uncle Teddy's Beef Chili with Beans

1 box of cornbread, prepared, cooked, and cut into 12, 3-inch rounds

3 ounces butter, melted

2 avocados, pitted & sliced

12 egg, poached

Hot sauce for garnish

4 ounces scallions, sliced finely

Cooking Instructions:

1. Prepare the bag of **Uncle Teddy's Chili** by boiling in hot water for 25-30 minutes.
2. In the meantime, poach eggs and prep produce.
3. Pre-heat grill pan on high heat until slightly smoking.
4. Spread melted butter onto both sides of prepared cornbread and place onto heated grill pan.
5. Grill for 2 minutes on each side until exterior of bread is slightly crisp.
6. Assemble the benedict by layering $\frac{1}{4}$ cup of Chili onto the grilled cornbread, then 2 ounces of sliced avocado, 1 poached egg and garnish with sliced scallions and drizzle of hot sauce.

Enjoy!